

Domaine Marc Morey et Fils

Bâtard-Montrachet Grand Cru

Fermentation in barrel (40% to 50% new oak). Battonage once a week until malolactic fermentation begins. The wine rests on the lees until the end of malolactic fermentation. The wine is racked after eleven months, 4 months in stainless steel tank after fining and then bottling.



Grape varieties Chardonnay

Altitude 250m ASL

Soil Clay and limestone

Alcohol 13.8%

Tasting notes

Rich buttery nose with notes of brioche and vanilla. Lots of complexity. Rich, powerful, and balanced with a persistent and elegant finish. A perfect match with flavorful poultry and fish dishes.

Banville
Wine Merchants

www.banvillewine.com

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